

IN THE CLAIMS

Please amend the claims as follows:

1. (currently amended) A dry pasta flour composition product to be mixed with water for forming a dough, the dry pasta flour composition product comprising wheat flour, and an oat flour, said wheat flour providing from about 6-20% crude protein, and the percentage of said oat flour being more than 50% by weight based on the total weight of said dry flour composition.
2. (cancelled)
3. (currently amended) The dry pasta flour composition product of claim 1, wherein said wheat flour includes wheat gluten flour, said wheat flour and said wheat gluten flour containing crude protein.
4. (cancelled)
5. (cancelled)
6. (currently amended) The dry pasta flour composition product of claim 3, further including curdlan gum.
7. (currently amended) The dry pasta flour composition product of claim 3, further including curdlan gum in an amount of from 0.1% to 1.5% by weight based on the total weight of said dry flour composition.
8. (currently amended) The dry pasta flour composition product of claim 1, further including curdlan gum in an amount of from 7.5% to 15% by weight based on the total weight of said dry flour composition.

9. (currently amended) The dry pasta flour composition product of claim 1, further including salt.

10. (currently amended) The dry pasta flour composition product of claim 9, wherein the amount of said salt is 0.1 to 1.5% by weight based on the total weight of said dry pasta flour composition product.

11. (currently amended) A dry pasta flour composition product having ingredients comprising:

wheat flour, wheat gluten flour, and oat flour, wherein the wheat flour, wheat gluten flour and oat flour are combined to form said dry flour composition and the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour combine for a total about 6-20% of said dry flour composition thereby providing a matrix structure in a resulting dough, and the oat flour is at least 50% by weight of the total weight of said dry pasta flour composition product.

12. (currently amended) The dry pasta flour composition product of claim 11, wherein said resulting dough is produced by calendaring.

13. (currently amended) The dry pasta flour composition product of claim 11, wherein said resulting dough is produced by extrusion.

14. (currently amended) A dough product prepared from the dry pasta flour composition product of claim 11.

15. (currently amended) A pasta noodle prepared from the dry pasta flour composition product of claim 11.

16. (currently amended) A pasta dough prepared by adding water to a dry pasta flour product mixture comprising wheat flour, wheat gluten flour, and oat flour, wherein the wheat flour, wheat gluten flour and oat flour are combined to form said dry flour mixture and the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour combine for a total of about 6-20% of said dry flour mixture thereby providing a matrix structure, in the dough, and the oat flour is at least 50% by weight of the total weight of said dry pasta flour compositions product mixture.

17. (currently amended) A method of preparing a pasta dough, comprising the steps of combining wheat flour, wheat gluten flour and oat flour to form a dry pasta flour mixture, adding water to said dry pasta flour mixture, controlling the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour to provide a total of about 6-20% of crude protein in said dry pasta flour mixture, thereby providing a matrix structure in the dough, and the oat flour is at least 50% by weight of the total weight of said dry pasta flour composition.

18. (original) The method of claim 17 including the further step of extruding the dough to form a pasta noodle.

19. (original) The method of claim 17 including the further step of calendaring the dough to form a pasta noodle.

20. (currently amended) The method of claim 17 including the further step of adding curdlangum.